

For Immediate Release

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**Tuscan Chefs Marco Betti and Gianni Betti Welcome Renowned Italian  
Winemaker Ferdinando Frescobaldi to Posta Tuscan Grille for The New  
Restaurant's First Wine Dinner**

Raleigh, N.C., (October 1, 2008)—Posta Tuscan Grille, at 500 Fayetteville Street in the Raleigh Marriott City Center is pleased to announce its first wine dinner will be held at 7 PM on Wednesday, October 29<sup>th</sup> featuring exceptional vintages, a reception and a four-course Italian menu that will be hosted by the Marchese Ferdinando Frescobaldi. The evening will begin with passed hors d'oeuvres and a chance to mingle with Ferdinando Frescobaldi, followed by the seated dinner with wine pairings. Cost of the dinner is \$120 per person, including tax and reservations are made by calling Posta Tuscan Grille (919) 227-3370 or by emailing Marco Betti directly at [info@postatuscangrille.com](mailto:info@postatuscangrille.com)

The prominent Florentine Frescobaldi family has been involved in the political, sociological and economic history of the Tuscan regions since the Middle Ages. They began producing Tuscan wine in 1308 and soon developed a notable client base. In exchange for exclusive paintings, the Frescobaldis traded their wine with the Italian Renaissance painter Michelangelo and the family also supplied wine to Henry VIII and have contracts in their family archives signed by the English King. More recently in 1995, the Frescobaldi family's Marchesi de' Frescobaldi entered into a joint venture with Robert Mondavi Winery to produce Tuscan wine. The joint venture produced several labels including Danzante, Luce della Vite, and the *Wine Spectator* "2001 Wine of the Year" Ornellaia.

A complete menu and wines for the October 29<sup>th</sup> evening follow:

## **Reception of passed hors d'oeuvres**

### **Saccotini con Verdure di stagione**

Puff pastry pockets stuffed with sautéed seasonal vegetables

### **Prosciutto con grissini**

Prosciutto with home made breadsticks

*Pinot Grigio Attems 2006*

## **Antipasti – Choice of**

### **Insalata con rucola e Parmigiano Reggiano**

Salad with arugula lettuce and Parmigiano cheese, with Tuscan extra virgin olive oil

**or**

### **Polpette toscane**

The Betti family Tuscan meat balls served with tomato sauce

*Wine: Tenute di Castiglioni 2005*

## **Primi Piatti – Choice of**

### **Ravioli al ragù toscano**

Spinach and ricotta cheese ravioli with traditional Tuscan meat sauce

**or**

### **Penne con pomodoro fresco e basilico**

Risotto with asparagus

*Wine: Chianti Rufina Riserva Montesodi 2005*

## **Secondi piatti – Choice of**

### **Lombatina di Vitella all griglia con verdure di stagione**

Grilled veal chop, perfectly cut and trimmed in house, seasoned with salt, pepper, and Tuscan extra virgin olive oil, served with sautéed seasonal vegetables

**or**

### **Filetto di manzo all'aceto balsamico**

Beef filet mignon sautéed with balsamic vinegar reduction

*Wine: Cabernet Mormoreto 2003*

## **Dolce**

### **Cantuccini di Prato**

Housemade Tuscan Biscotti

*Wine: Vin Santo NV*

The Betti family originates from Reggello, Italy, 15 miles east of Florence in the Tuscan hills. Brothers Marco, Gianni and Alessandro Betti grew up working in the family butcher shop with their father Silvano, supplying meats and poultry to restaurants, and at the apron of their mother, Rosanna, who was an exceptional cook. Additionally, their homeland is also an important resource for some of the world's finest wines and olive oil,

key ingredients for enhancing a meal. So it is no wonder that all three sons have followed a culinary road in life, have opened and managed successful restaurants in Italy and in the USA. Posta Tuscan Grille is their latest venture, which opened in the summer of 2008 in downtown Raleigh.

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